

BAKER

The Province of St. Joseph of the Capuchin Order – Capuchin Soup Kitchen

Inspired by the gospel of Jesus and the example of Francis of Assisi, the Capuchin friars of the Province of St. Joseph, together with our partners in ministry, prayerfully build sister-brotherhood in the world. We attend simply and directly to the spiritual and other basic human needs, especially those of the poor and disenfranchised, promoting justice for all.

On the Rise Bakery and Cafe is a program of the Capuchin Soup Kitchen. We train ROPE (Reaching Our Potential Everyday) participants who are recent returning citizens or those who have completed a substance use disorder treatment program to bake. The Baker prepares batches of baked goods from scratch under the direction of the Bakery Manager and assists in the training of staff and transportation and sale of goods. This position will work to ensure that the ministry of the kitchens is fulfilled efficiently and with hospitality to our guests and volunteers.

Responsibilities:

- Demonstrate, exemplify and support the Capuchin Charism and Provincial Mission, Vision and Values throughout all professional responsibilities and activities
- Under the direction of the Bakery Manager prepare assigned food following recipes and safety guidelines
- Assist Bakery Manager with training of ROPE participants.
- Monitor and rotate inventory to ensure bakery is stocked with fresh ingredients
- Open or close bakery
- Clean bakery surfaces, equipment, floors, cooler, freezer and stock areas
- Assist in church sales on weekends including loading/unloading of truck
- Interact with volunteers, donors and the general public as a representative of CSK showing hospitality
- Observe maintenance needs of kitchen equipment and communicate these needs to Bakery Manager
- Assist with preparing and receiving supply orders ensuring accuracy and noting any discrepancies
- Comply with Province and ministry policies, procedures, guidelines and standards

Qualifications: High School Diploma or equivalent, one year of commercial baking experience, ability to work a flexible schedule, ability to lift 50 pounds, ServSafe and Allergen certification or ability to attain within 90 days of hire, ability to use and operate material handling equipment.

Current Employees may apply by submitting an internal application. These applications are available from your supervisor or Human Resources.

Interested candidates may apply by:

Submit letter of interest and resume to: employment@thecapuchins.org Include Baker in the subject line.

(Or)

Attention: Human Resources

Re: Baker

Capuchin Soup Kitchen, 4390 Conner, Detroit, MI 48215